



## PALE SOUR

### MIXED FERMENTATION SOUR ALE

#### THE BEER

Gently tart, delicately sweet and completely refreshing, *Pale Sour* is an incomparable ale crafted exclusively for Ommegang by Liefmans, our sister blendery in Belgium. A mixed-culture fermentation in open copper vats is followed by months of aging in stainless steel. Master blenders regularly mix new batches with older ones to achieve the perfect balance of sweet and sour.

#### TASTING NOTES

*Pale Sour* pours a bright gold with a brilliant white head. Vinous aromas of white grapes and melon lead, with a subtle underlying suggestion of lactic acidity. The flavor strikes a masterful balance of sweet and sour that delivers intriguing complexity, while remaining refreshing and sessionable.

#### FOOD PAIRINGS

*Pale Sour* drinks like a fine white wine and pairs with an equally wide array of cuisines. Funky aged cheeses, spicy Thai stir fry, grilled meats and fish, spiced desserts, Pale Sour is a fitting accompaniment to all, it's a beer for every table.

#### FAST FACTS

##### FERMENTABLES

Pilsner malt, dextrose

##### HOPS

Hallertau, Magnum

##### YEAST

Liefmans mixed culture

##### SHELF LIFE

Draft: 12 months

Bottles: 24 months

ABV 6.9%  
IBU 92  
SRM 4

##### AVAILABILITY

Year-Round Complex

12oz bottle 4 packs

1/2 bbl & 1/6 bbl kegs



12oz bottle



6x4pk carton



12oz 4 pack